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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 15091.1-2026

Replacing GB/T 15091-1994

**Fundamental vocabulary and classification of processed food -
Part 1: Fundamental vocabulary of processed food**

加工食品基本术语和分类 第1部分：加工食品基本术语

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1.Structure and Drafting Rules of Standardization Documents". Drafting. This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. document. This document is Part 1 of GB/T 15091, "Basic Terminology and Classification of Processed Foods". GB/T 15091 has already published the following... part.

1.Basic Terminology for Processed Foods;

2.Classification of Processed Foods This document replaces GB/T 15091-1994 "Basic Terminology of Food Industry". Compared with GB/T 15091-1994, except for structural adjustments and... Aside from editorial changes, the main technical changes are as follows:

a) The following categories were removed. animal-based foods, plant-based foods, traditional foods, dried foods, sugar-based foods, pickled foods, baked goods, and smoked foods. Puffed foods, frozen foods, special nutritional foods, infant foods, fortified foods, simulated foods, food manufacturing, food processing, food Food industry, food resources, new food resources, main ingredients, food additives, food fortifiers, processing aids, enzymes, flexible packaging, hard packaging Packaging, food quality management, food quality supervision, food quality inspection, food hygiene, food industry standardization, food standards, food Food product standards, food hygiene standards, food factory hygiene regulations, food analysis method standards, hazard analysis and critical control points, food Terminology for food production licenses, food product qualification certificates, food hygiene licenses, food hygiene qualification certificates, and food industry by-products and definitions (see 2.1.1, 2.1.2, 2.1.3, 2.1.4, 2.1.5, 2.1.6, 2.1.7, 2.1.8, 2.1.9, 2.1.10, 2.1.13, 1994 edition). 2.1.13.1, 2.1.13.2, 2.1.15, 2.2, 2.3, 2.4, 2.5, 2.6, 2.8.1, 2.8.3, 2.8.4, 2.8.5, 2.8.6, 2.13, 2.14, 2.19 2.20, 2.21, 2.22, 2.26, 2.27, 2.27.1, 2.27.2, 2.27.3, 2.27.4, 2.29, 2.30, 2.31, 2.32, 2.33, 2.34); (b) Added terms and definitions for processed foods, new food ingredients, production dates, food processing inspection, and the food chain (see

3.1.2). 3.2, 3.11, 3.14, 3.16);

c) Changes were made to food, natural food, prepackaged food, ingredients, excipients, shelf life, expiration date, food composition, food sensory characteristics, etc. Food analysis, sensory analysis of food, physicochemical analysis of food, good processing practices, food packaging, food packaging materials, food packaging containers Terms and definitions (see 3.1, 3.1.1, 3.1.3, 3.3, 3.5, 3.9, 3.10, 3.12, 3.13, 3.14, 3.14.1, 3.14.2, 3.15) 3.17, 3.18, 3.19; 2.1, 2.1.14, 2.1.16, 2.8, 2.8.2, 2.8.4, 2.16, 2.17, 2.24, 5.31.1, 2.25 (from the.1994 edition) 5.31, 5.32, 2.28, 4.56, 2.11, 2.12);

d) The terminology and definitions for pastries have been removed (see 3.13 of the.1994 edition);

e) Added edible vegetable oils, edible animal fats, edible oil products, baked goods, chocolate, chocolate products, and frozen drinks. Bee products, frozen foods, nuts and seeds, plant-based meat products, cultured meat, special dietary foods, emergency foods, industrial products Terms and definitions for fermented products, ingredient-based foods, and meal replacement foods (see 4.4.1, 4.4.2, 4.4.3, 4.13, 4.15, 4.16, 4.21). (4.23, 4.26, 4.27, 4.28, 4.29, 4.30, 4.31, 4.32, 4.33, 4.34)

f) Changes were made to the following categories. grains, meat products, edible oils, sugar, dairy products, processed aquatic products, plant protein foods, starch products, and egg products. Terms and definitions for confectionery, condiments, edible salt, alcoholic beverages, soft drinks, and tea (see 4.1, 4.3, 4.4, 4.5, 4.6, 4.7, 4.10). 4.11, 4.12, 4.14, 4.17, 4.18, 4.19, 4.20, 4.22; 3.1, 3.3, 3.4, 3.5, 3.6, 3.7, 3.10,

3.11 of the.1994 edition. 3.12, 3.14, 3.15, 3.16, 3.17, 3.18, 3.19);

g) Removed insoluble solids, food contamination, biological contamination, chemical contamination, radioactive contamination, heavy metals, and microbial toxins. Pesticide residues, veterinary drug residues, food poisoning, food safety toxicology evaluation, acceptable daily intake (ADI), acid value, peroxide Terms and definitions for chemical values, food microbiological testing, total bacterial count, coliform bacteria, pathogenic bacteria, and antibiotics (see.1994 edition). 5.19.2, 5.20, 5.20.1, 5.20.2, 5.20.3, 5.21, 5.22, 5.23, 5.24, 5.25, 5.30, 5.30.1, 5.39, 5.40, 5.41 5.41.1, 5.41.2, 5.41.3, 5.42);

h) Added terms and definitions for enzymatic browning, non-enzymatic browning, food allergy, and loss on drying (see 5.5.1, 5.5.2, 5.6, 5.9);

i) The terms and definitions for food quality, moisture, ash, acidity, total acid, and iodine value have been changed (see 5.1, 5.8, 5.13, 5.14, 5.15). 5.16, 2.18, 5.16, 5.33, 5.36, 5.37, 5.38 (1994 edition)

1 Scope

GB/T 15091.1-2026 is the Chinese national standard covering the vocabulary of food processing - the operations from milling and fermenting to extruding and freeze drying, the states and forms of a product, the additives and the packaging terms, and the words a label may and may not use. It replaces GB/T 15091-1994 after thirty-two years, splitting it into two parts with GB/T 15091.2-2026 on classification. It was issued on 28 January 2026 and has been in force since 1 August 2026, replacing GB/T 15091-1994. The document is under the responsibility of the Standardization Administration of China. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document defines the general terminology, product terminology, food quality terminology, processing technology terminology, and food nutrition terminology for processed foods. This document applies to processed food production, scientific research, teaching, and other related fields.

2 Normative references

This document has no normative references.

3 General Terms

3.1 food All kinds of finished products and raw materials intended for human consumption or drinking, as well as items that are traditionally both food and Chinese medicinal materials, but excluding those used for treatment. Items intended for a specific purpose.

3.1.1 natural food It exists or grows in nature, contains one or more nutrients, and can be eaten after simple processing (washing or tidying) or without processing. substance.

3.1.2 Processed food Altering the shape, size, properties, or composition (or content) of natural plant-based foods, natural animal-based foods, or other natural foods to make... It contains one or more nutrients, is a substance that can be eaten or drunk, or is artificially formulated or prepared, and has certain nutritional value. Material value.

3.1.3 prepackaged food Food pre-packaged or prepared in packaging materials or containers. This includes pre-quantitatively packaged or pre-quantitatively prepared in packaging materials, Food products packaged in containers and bearing uniform quality, volume, or length markings within a certain quantity limit; also including pre-packaged or prepared foods... Food sold by measurement in packaging materials and containers.

3.2 New food ingredients (foodfromnewresource; novelfood) This refers to components isolated from animals, plants, and microorganisms that are not traditionally consumed in my country, and whose original structures have changed. Altered food ingredients and other newly developed food ingredients.

3.3 Ingredients Any substance used in the manufacture or processing of food and present in the product (including in modified form).

Note. This includes food additives.

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